



# Provence

BRUNOLAFON  
wine selection

## Régine Sumeire Sélection, la Source Gabriel, 2022

AOP Côtes-de-Provence,

This wine is a joint collaboration between Château la Tour de l'Évêque (Régine Sumeire) and Domaine Font-Freye. la Source Gabriel® was aptly named after Régine's grandfather and Roger's great grandfather (who founded Château la Tour de l'Évêque) and 'La Source' refers to the spring on Font-Freye that was ingeniously linked to the property by Gabriel when he founded the property.



### PRESENTATION

Picture an ancient fountain adorned by two stone dolphins that had been sadly dry for centuries. Legend has it the lady of the manor poisoned the well that supplied the estate's water source with her tears when her husband left for the crusades. When Gabriel bought the estate, he linked it with the abundant spring at the neighboring Font-Freye, restoring the wellspring and revitalizing the ancient fountain.

### WINEMAKING

Harvested at sunrise to noon. Destemming and slight crushing at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures in state-of-the-art gravity-fed cellar.

### VARIETALS

Grenache noir 55%, Cinsault 30%, Syrah 15%

### 13,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

T° of service: 10°C / 50°F.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Pale salmon pink. The nose is clean, pronounced, showing primary strawberry fruit, peach on floral background, with citrus hints. A joyous wine with ripe, though fresh, intense aromas. Dry, with supple medium acidity, the wine offers a light tannic touch that brings structure to the palate, otherwise silky and generous. The flavor intensity is expressive, with creamy strawberry, spicy notes and saltiness. A summer staple!

### FOOD PAIRINGS

The complexity of this rosé wine makes it an excellent wine to pair with a variety of foods, particularly more assertively flavored and spicy foods. Classic Mediterranean dishes featuring garlic and hearty herbs such as thyme, rosemary, and oregano pair very well with our wine. Simple shellfish and fish dishes prepared with olive oil and garlic can also be a perfect match.



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

